Osmosis Egg-speriment – 25 bonus marks

**Supplies needed:**

Raw egg

Mason jar or container

White vinegar

Clear/white Corn syrup

Kitchen scale

Digital camera or cell phone camera

**Directions:**

* Put the raw egg into the container
* Pour in enough white vinegar to cover the egg then lid loosely to prevent evaporation
* Wait a few days [up to a week] for the shell to completely dissolve. [Egg will appear yellowish]
* Gently feel the shell-less egg with your finger. It will be firm.
* Gently remove the egg from the vinegar then rinse in water [gently!] and ‘roll’ it dry on a towel
* Take a picture
* Weigh the egg on a kitchen scale and record.
* Write down some observations.
* Rinse the container and put the egg back into it.
* Pour in enough clear corn syrup to cover the egg.
* Wait a few days.
* Gently feel the shell-less egg with your finger. It will NOT be firm any more.
* Remove from the syrup and GENTLY rinse and dry – take a picture
* Weigh it again…it should be much lighter and ‘softer’
* Write down some more observations
* Make it all neat and lab-like and submit for marking. [You can save and email it with the pix]